



3 YEAR LIMITED WARRANTY
MOTOR BASE PARTS ONLY
1 YEAR PARTS AND LABOR
ON TOTAL UNIT

THE PROFESSIONAL CHEF'S POWER TOOL™

LA HERRAMIENTA ELEGIDA POR EL CHEF PROFESIONAL

With its powerful ≈ 3 peak HP motor and large cooling fan, chefs and culinary schools around the world trust the Vita-Prep® 3! From aromatic, flavorful salsa to dense, delicious pesto, the Vita-Prep 3 is the only tool capable of perfectly chopping, grinding, and blending it all.

¡Con su poderoso motor de ≈ 3 HP (pico) y gran ventilador, los chefs profesionales y las escuelas culinarias de todo el mundo confían solo en la Vita-Prep® 3! Desde salsas aromáticas y sabrosas hasta deliciosos y densos pestos, la Vita-Prep 3 es la única herramienta capaz de licuar, picar, y triturar todo.

VITA-PREP® 3

VITA-PREP® 3: THE PROFESSIONAL CHEF'S POWER TOOL™

VITA-PREP 3: LA HERRAMIENTA ELEGIDA POR EL CHEF PROFESIONAL

≈3 PEAK HP MOTOR

MOTOR DE ≈3 HP (PICO)



- Unmatched performance when pureeing, grinding, chopping and more
- Optimum reliability during peak hours of operation
- Rendimiento incomparable para hacer purés, triturar, picar y más
- Sumamente fiable durante las horas de mayor actividad

ADVANCED COOLING FAN & SOUND REDUCTION PAD

VENTILACIÓN AVANZADA



- Eliminates overheating when using extra-thick ingredients
- Reduces noise irritation
- Elimina el sobrecalentamiento cuando se licua ingredientes muy espesos
- Reduce el ruido irritable

VARIABLE CONTROL AND ACCELERATOR TOOL

CONTROL VARIABLE Y HERRAMIENTA ACELERADORA



- Patented accelerator tool allows easy processing of dense ingredients
- Process your ingredients at exactly the right speed
- Herramienta aceleradora patentada ayuda a procesar los ingredientes densos
- Procesa los ingredientes a la velocidad adecuada

PATENTED, HIGH-IMPACT CONTAINER

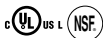
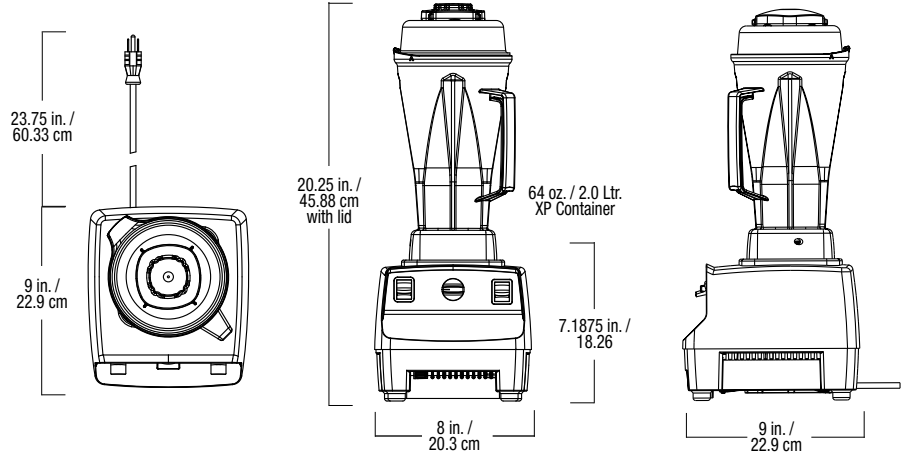
VASO PATENTADO DE ALTO IMPACTO



- Durable, clear material allows operator to view ingredients
- Lid with removable plug to easily add ingredients while blending
- Material claro y duradero le permite al usuario observar los ingredientes
- Tapa con tapón amovible le permite agregar ingredientes mientras licua

SPECIFICATIONS FOR #1005

Motor:..... ≈ 3 peak HP
 Electrical:..... 120V, 50/60 Hz, 12.5 Amps
 Pack: Includes 1 Vita-Prep 3 with 64 oz. / 2.0 Ltr. Standard Container and Blade
 Net Weight: 13 lbs. / 5.9 kg
 Product Dimensions:.. 20.25 in. / 45.88 cm HIGH
 8 in. / 20.3 cm WIDE
 9 in. / 22.9 cm DEEP



WARRANTY: In the United States and Canada, the Vita-Prep 3 is backed by a three-year limited warranty on motor base parts and a one-year limited warranty on parts and labor on the full unit. See the Owner's Manual for details. For more information regarding this warranty, please contact Customer Service at 440-235-0214. If purchased outside the U.S. or Canada, please contact your authorized Vita-Mix Distributor.



For more information, contact your local foodservice distributor below.



VITA-MIX HAS THE PERFECT PRODUCT FOR YOUR BUSINESS.

www.vitamix.com/vitaprep

USA, CANADA AND LATIN AMERICA:

Tel: 440-235-0214

800-4DRINK4

Fax: 440-235-9670

E-mail: foodservice@vitamix.com

ALL OTHER COUNTRIES:

Tel: +1.440.782.2450

Fax: +1.440.782.2220

E-mail: international@vitamix.com